



Beeswax Wraps Australia
Homemade with love

BEESWAX WRAPS AUSTRALIA

**Beeswax Wraps Australia
are homemade with love in
Rosebery, NSW Australia**

Firstly, we want to acknowledge the traditional custodians of country throughout Australia, and recognize their continuing wisdom and connection to land, waters and culture. We offer our highest respects to their elders past, present and emerging.

As such, we are extremely grateful to be able to share with you, some of their incredible artwork on a few of our beeswax wraps.

Most of the artwork has captivating Dreamtime stories we love learning and sharing. More about the artists and stories can be found on our website at www.beeswaxwraps.com.au



WHAT ARE BEESWAX WRAPS?

Beeswax Wraps are the most amazing eco- friendly alternative to plastic wrap in your kitchen. Keep your food fresh and reuse your beeswax wraps again and again.

WHAT TO WRAP

Bread, cheese, fresh herbs, avocados, pumpkin, cauliflower, fruits, nuts and sandwiches. Also great for covering bowls, making bags to store loose produce and more.



Homemade with organic ingredients

Homemade with love, Beeswax Wraps Australia is helping to set the global trend for reducing single-use plastic waste in our daily lives.

Using the highest quality ACO certified Australian organic beeswax, and GOTS certified organic cottons, we craft the highest quality and buzziest eco-friendly alternatives to food wrap on the market. Keeping your food fresh has never been so exciting.

Beautiful and authentic, the indigenous Australian Dreamtime artwork on some of our wraps, share captivating stories of our connection to the land and to each other.

This gift to self, planet and friends, will fill your kitchen with color and culture, wisdom and life.

We are grateful you have chosen to join us on such an important journey.

Singles

- **Small Wrap (23x23 cm)** : A perfect size to cover bowls, wrap half avocados, half lemons, zucchinis, fold to a small snack bag for nuts, crackers, dried fruits, and more.
- **Medium Wrap (28x34 cm)**: Wrap cheese, use it as sandwich bags, store medium vegetables like mushrooms, herbs and beans when fold into pouches.
- **Large Wrap (34x40 cm)**: Store large vegetables and fruits (pumpkin, cabbage, cauliflower, melons), fold to large bags for loose produce like spinach, lettuce and brussels.
- **X Large Wrap (46x50 cm)**: Perfect for loaves of breads, keep celery or kale crusty and fresh, cover casserole pans and trays.



Value Packs

SAVE \$11

- **Family Starter Pack:**
2 Smalls, 1 Medium, 1 Large

A bestseller that is a perfect pack to get you started. Top up your supply or to give as a gift.

- **Lunch & Snack Pack:**
3 Smalls, 2 Mediums

Lunch tastes better when it's wrapped sustainably. This selection of wraps is perfect for keeping your food fresh and tasty.

- **Bread Lovers Pack:**
1 Small, 1 Medium, 1 Large, 1 X-Large

For the seasoned wrappers, here's a pack that accommodates to your every need, from storing half a lemon to a loaf of bread.



Rolls

Excite your customers and offer an unique alternative and introduce them to DIY beeswax wraps by the lenght or weight.

**Rolls are available
in 3 sizes***

◆ **By the meter individually boxed***

1 metre roll of beeswax wraps ready to go.

- 28 x 100 cm
- 34 x 100 cm
- 46 x 100 cm



REPAIRING & CARING

Wash with

- Cold water
- Mild hand soap
- Let dry completely prior to next use

REPAIRING AND CARING FOR BEESWAX WRAPS IS EASY



Use cold water and wash as you would wash your hands.

- ◆ Hot water can damage your wax



Lather both sides with mild hand soap and Hang or pat dry with a tea towel.

- ◆ Hot or oily foods should be avoided, as they can shorten the life of your wraps. They are not intended to be used for raw meat.



Our wraps are super strong, but washing by hand is the way to go.

- ◆ Dishwashers, washing machines, and microwaves can cause permanent damage.